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Amendments to the Claims:

1. (Currently amended) A container for packaging perishable food items comprising: a tubular body portion formed of molded thermoplastic polymer having an arcuate top, two ends, and a flat bottom having an undulating profile at each side forming a trough, said tubular body portion having a cross-section suitable for holding a perishable food item, wherein at least a portion of said tubular body is substantially transparent;

one end of said body portion being closed and the other end of said body portion having an open mouth; and

said open mouth is adapted to be sealed.

2.-5. (Canceled)

- 6. (Currently amended) The container according to Claim 1 <u>further comprising</u> wherein said seal is a heat sealable film <u>for sealing said open mouth</u>.
- 7. (Currently amended) The container according to Claim 1 <u>further comprising</u> wherein said seal is an endcap <u>for sealing said open mouth</u>.
- 8. (Original) The container according to Claim 7 wherein said endcap is attached to the body of the container by friction-fit or a tack-weld.
- 9. (Original) The container according to Claim 7 wherein said endcap is attached to the body of the container by screw threads
- 10. (Original) The container according to Claim 1 wherein indicia is affixed to said container.
- 11. (Original) The container according to Claim 1 wherein said at least a portion of said tubular body is opaque.
- 12. (Original) The container according to Claim 1 further comprising a lip projecting radially from the periphery of said mouth opening.

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- 13. (Original) The container according to Claim 1 wherein the interior of said tubular body portion is coated with an anti-fogging agent.
- 14. (Currently amended) The container according to Claim 1 wherein <u>an</u> the atmosphere of said container is manipulated to <u>increase the oxygen content thereof</u> optimize storing conditions.

15. - 19. (Canceled)

- 20. (New) The container according to Claim 14 wherein said atmosphere is selected from oxygen, carbon dioxide, nitrogen, carbon monoxide, and blends of the foregoing gases.
- 21. (New) The container according to Claim 1 wherein the perishable food item is disposed in the container, the perishable food item comprising fresh red meat.
- 22. (New) The container according to Claim 21 wherein said meat is disposed on said flat bottom of the container such that a capacity of the container is only partially filled with said meat so that said meat is recessed from said arcuate top.
- 23. (New) The container according to Claim 21 wherein a volume of said meat is between 50% and 75% of the capacity of the container.
- 24. (New) The container according to Claim 21 wherein said meat is disposed on said flat bottom of the container in spaced apart relation to said arcuate top.
- 25. (New) The container according to Claim 1 wherein the perishable food item is disposed in the container, the perishable food item comprising fresh red meat, and wherein a heat sealable film seals said open mouth.
- 26. (New) The container according to Claim 1 wherein the tubular body portion defines outwardly sloping sides.

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27. (New) The container according to Claim 1 wherein an interior of said tubular body portion is coated with an anti-fogging agent.